

SOFT DRINK AND BOTTLED DRINKING WATER PLANT SANITARY COMPLIANCE CHECKLIST (This appendix is an integral part of MIL-STD-1156D and its application is mandatory.)		1. DATE OF INSPECTION (YYYYMMDD)	
2. FACILITY INSPECTED			
a. NAME		b. ADDRESS	
3. FACILITY OWNER			
a. NAME OF COMPANY OR INDIVIDUAL		b. TELEPHONE NUMBER	
4. ACCOMPANYING INDIVIDUAL			
a. NAME		b. TITLE	
SANITATION DEFECTS (1)		ASSIGNED DEFECT POINTS (2)	INSPECTOR'S DEFECT POINTS (3)
5.1 PREMISES			
a. Not well drained		3	
b. Not free from nuisances and sources of contamination, to include approaches to shipping docks and dust control		5	
5.2 CONSTRUCTION OF BUILDING			
a. Not large enough to accommodate the operation without hampering sanitary practices		5	
b. Walls, floors, and ceilings not in good repair or not constructed of materials that can easily be kept clean and sanitary		5	
c. Wiring, pipes, hangers, and ducts not appropriately constructed or enclosed to prevent contamination		5	
d. Exterior openings not in good repair or not equipped with screens or other means to prevent the entrance of insects, birds, and/or other animals		5	
e. Air curtains, if used, not in compliance with NSF standards		3	
f. Screen doors not outward opening and not self-closing		3	
g. Processing area opens directly into living quarters, garages, or maintenance shops		4	
h. Facilities for storage of raw materials, packing and packaging materials, and finished products not provided and/or not sanitary or in good repair		5	
5.2.1 SEPARATE ROOMS			
a. Rooms not separate when required		4	
5.2.2 CONSTRUCTION OF TOILET/DRESSING ROOM AND HANDWASHING FACILITIES			
a. Sufficient number of toilets or water closets not provided		5	
b. Toilet rooms not conveniently located		4	
c. Toilet rooms constructed of materials that are not easily cleaned		4	
d. Toilet rooms not vented to the outside		4	
e. Toilet rooms open directly into rooms where products are being processed and/or doors not self-closing and tight-fitting		5	
5.3 LIGHTING			
a. Insufficient lighting		4	
b. Lights in processing area not shielded or shatterproof when required		5	
5.4 VENTILATION AND HUMIDITY			
a. Insufficient control of moisture and air movement causing mold and condensates on walls, ceilings, or product		5	
b. Ventilation system not clean and in good repair		5	
c. Air not filtered and/or directed outward where required		5	
5.5 WATER SUPPLY			
a. Cross-connection exists between potable and nonpotable water supply or sewage system		Critical	
b. Not easily accessible		4	
c. Inadequate in quantity (hot or cold)		5	
d. Lacks protection against possible back-siphonage		5	
5.5.1 PRODUCT WATER SUPPLY SOURCE AND TESTING			
a. Potable water supply found to be nonpotable		Critical	
b. Potability certificate not current or available		5	
c. Chemical, Radiological, and/or bacteriological testing not conducted at required frequency		5	
5.5.2 NONPOTABLE WATER			
a. Nonpotable water outlets not identified by prominently displayed color code and labels		5	

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SANITATION DEFECTS (1)	ASSIGNED DEFECT POINTS (2)	INSPECTOR'S DEFECT POINTS (3)
5.5.2 NONPOTABLE WATER <i>(Continued)</i>		
b. Nonpotable water used for other than authorized purposes	5	
5.6 ICE		
a. Not made from potable water	Critical	
b. Not manufactured, handled, stored, or used in a sanitary manner	5	
5.7 DISPOSAL OF WASTES		
a. Liquid wastes not disposed of in a sanitary manner	5	
b. Floor drains not functional or properly trapped	3	
c. Dry and product waste not collected in suitable, properly covered containers and disposed of at frequent intervals and/or in a sanitary manner	5	
5.8 TOILET AND HANDWASHING FACILITIES		
a. Handwashing sign, water at tepid temperature (approx. 105°F), soap, soap dispenser or appropriate hand-drying facilities, absent or not conveniently located	5	
b. Toilets and handwashing facilities not maintained in a clean, orderly fashion	5	
c. Toilet rooms used for storage of cleaning equipment and/or supplies	3	
5.9 CONSTRUCTION, REPAIR AND MAINTENANCE OF EQUIPMENT AND UTENSILS		
a. Design, construction, and use of such equipment does not preclude the adulteration of product	Critical	
b. Prohibited lubricants used on product contact surfaces	Critical	
c. Product contact surfaces not of nontoxic material	Critical	
d. Lubricants not used in a manner that prevents contamination of product or product contact surfaces	5	
e. Product contact surfaces not of impervious material, not smooth, nor of corrosion-resistant material	5	
f. Equipment not in good repair so that all surfaces are readily sanitizable	5	
g. Equipment not easily accessible for cleaning, maintenance, and inspection	5	
5.9.1 WASHING, FILLING, AND CAPPING/CROWNING DEVICES		
a. Design of washing, filling, and/or capping/crowning equipment permits manual control of necks or tops of bottles between steps	5	
b. Overhead covers not present to prevent debris from falling into bottles	4	
5.9.2 SYRUP EQUIPMENT		
a. Mixing/storage tanks, pipelines, filters and other equipment not of sanitary construction	4	
b. Tanks not self-draining, free from defects and seams	4	
5.9.3 BOTTLE WASHERS		
a. Bottle washers not equipped with accurate thermometers of the required type	5	
5.9.4 COMPRESSED AIR EQUIPMENT		
a. Compressed air not filtered as required	5	
b. Piston-type compressors not equipped with oil and moisture traps	4	
5.10 CLEANING AND SANITIZING TREATMENT		
a. Cleaning or sanitizing methods do not prevent product contamination or adulteration	Critical	
b. Cleaning and sanitizing chemicals not used as prescribed by manufacturer	Critical	
c. Unauthorized chemical compounds used for cleaning and sanitizing	Critical	
d. All multiservice containers, equipment, and utensils not cleaned and sanitized after use	5	
e. Cleaning and sanitizing chemicals not properly labeled or stored	5	
f. Test kit or other device not used when chemical sanitizers are utilized	5	
g. Water used as sanitizer less than 170°F (77°C) and/or contact time not as required	5	
h. Receiving, processing, and storage rooms and areas not maintained in a clean, sanitary manner	5	
i. Ingredient and product contact surfaces not cleaned and sanitized as required	5	
j. Lines flushed with potable water before processing operation begins	5	
5.10.1 BOTTLE WASHING		
a. Multiservice primary containers not washed, rinsed, and sanitized prior to filling	Critical	
b. Chemical sanitizers not removed as specified	5	
c. Mechanical washers not inspected or records of such inspection not maintained as required	5	
d. Temperatures of the main tank or the bottle washer not recorded as specified	5	
e. Record of Main Tank Temperatures not maintained as required	5	
5.10.2 IN-PLACE CLEANING AND SANITIZING		
a. Cleaning and sanitizing procedures do not eliminate all food residues, contaminants, cleaning solutions, adulterants and disease causing contaminants	Critical	

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5.10.2 IN-PLACE CLEANING AND SANITIZING <i>(Continued)</i>		
b. Clean-in-place pipelines not constructed as required to maintain slope and alignment	4	
c. Access points for inspection of piping not located at sufficient intervals	5	
d. Records of sanitizer concentration and time of contact not maintained as required	5	
e. Time/temperature requirements for steam or water not as required by 5.10.2.1 or 5.10.2.2	5	
f. Chemical sanitizers/ozone concentration and time requirements not as specified	5	
5.11 METHODS		
a. Methods permit contamination/adulteration of product	Critical	
b. Methods permit deterioration of product	5	
5.11.1 PREPARATION OF SYRUPS		
a. Syrups not prepared in a sanitary manner	5	
5.11.2 FILLING		
a. Filling, capping/crowning not done by means of automatic machinery	5	
b. Equipment not monitored as required to ensure containers are sound, properly capped/crowned or sealed, labeled and coded	5	
5.12 PUBLIC HEALTH CONTROLS		
a. Raw materials do not meet requirements of USDA, HHS, and/or CFR	Critical	
b. Not inspected upon receipt and at other times as needed for determination of adulteration, contamination, or infestation	5	
c. Examinations not performed to assure adequate public health control of finished products	5	
d. Records of examination and tests of raw materials and finished products not available	5	
5.12.1 CHEMICAL, PHYSICAL AND MICROBIOLOGICAL STANDARDS		
a. Bottled water exceeds chemical, physical and microbiological limits cited in 21 CFR 103.35	Critical	
5.13 COOLING AND REFRIGERATION		
a. Cooler rooms not free from objectionable odors or mold and/or not maintained in a sanitary manner	5	
b. Product not stored at proper temperature and humidity	5	
c. Thermometer not available as required	3	
5.14 STORING AND STORAGE FACILITIES		
a. Storing methods do not minimize deterioration or prevent contamination (includes packaging, packing, and single service articles)	5	
b. Shelves, cabinets, or dunnage not used where necessary to prevent contamination or deterioration	5	
5.15 CONTROL OF INSECTS, BIRDS, RODENTS, AND/OR OTHER ANIMALS		
a. Presence of insects, birds, rodents, and/or other animals in production area	Critical	
b. Unauthorized insecticides or rodenticides used	Critical	
c. Insecticides or rodenticides not used as prescribed by label directions	Critical	
d. Presence of insects, birds, rodents, and/or other animals in nonproduction area	5	
e. Effective measures for control of insects, birds, rodents and/or other animals not maintained at all times	5	
f. Rodent harborages or insect breeding places present	5	
g. Insecticides or rodenticides are handled or stored in an unsafe manner	5	
5.16 VEHICLES AND TRANSPORTATION FACILITIES		
a. Not constructed or operated to protect contents from contamination or deterioration	Critical	
b. Not properly maintained or not clean	3	
5.17 CLEANLINESS AND HEALTH OF PERSONNEL		
5.17.1 CLEANLINESS		
a. Employees not washing hands after contamination	Critical	
b. Evidence of eating, smoking, chewing tobacco, or expectorating in product handling areas	5	
c. Unauthorized jewelry and/or fingernail polish worn by plant personnel	3	
d. Employees not wearing garments/hair restraints suitable for work being performed	5	
e. Storage of employee's personal effects in production room	3	
f. Lunchroom(s) not maintained in clean, orderly fashion	4	
g. Each employee not furnished a locker or other suitable storage facility	3	
h. Locker(s) not maintained in clean, orderly fashion	4	

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SANITATION DEFECTS (1)		ASSIGNED DEFECT POINTS (2)	INSPECTOR'S DEFECT POINTS (3)
5.17.2 HEALTH			
a. Employees affected with or a carrier of a communicable or infectious disease, and/or employees having an infectious wound, sore, or lesion on hands, arms, or other exposed parts of the body not excluded from contacting ingredients, products, or food contact surfaces		Critical	
b. Prescribed medical examinations of personnel not being made and/or records of such not available		4	
c. Plant personnel not instructed in acceptable hygienic practices, disease control, and proper sanitary rules of food handling		5	
6. FORMULA		TOTAL	405
$\text{SCR} = \frac{\text{Net Total of Column 2} - \text{Net Total of Column 3}}{\text{Net Total of Column 2}} \times 100$		MINUS NONAPPLICABLE DEFECT POINTS	-
		NET TOTAL DEFECT POINTS	
7a. SCR COMPUTATIONS	b. SCR ASSIGNED	c. NUMBER OF CRITICAL DEFECTS	

8. OTHER REGULATORY AGENCIES CONCERNED WITH SANITATION OF THIS ESTABLISHMENT
(Record the agency, date, and results of last inspection.)

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9. METHODOLOGY SECTION *(Record narrative information describing the plant, premises, equipment, and procedures. Discussion of Hazard Analysis Critical Control points and the diagram of the facility required in para 4.2.3 must be included.)*

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10. REMARKS/RECOMMENDATIONS *(Key discrepancies noted to the subparagraph numbers above.)*

11. INSPECTOR

a. TYPED NAME	b. TITLE	c. GRADE
d. SIGNATURE	e. DATE SIGNED (YYYYMMDD)	f. TELEPHONE